

A Beautiful Spring Cake: Speckled Malted Coconut Layered with Fluffy Frosting

The malted coconut adds a rich, nutty flavor that elevates the traditional coconut cake.



OVEN
350°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups all-purpose flour
1 cup granulated sugar
1 cup unsweetened shredded coconut
1/2 cup malted milk powder
1 cup unsalted butter, softened
4 large eggs
1 cup buttermilk
2 teaspoons baking powder
1 teaspoon vanilla extract
1/2 teaspoon salt
For the frosting: 1 cup heavy cream, 1/2 cup powdered sugar, 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease three 8-inch round cake pans.
2. In a large bowl, cream together the softened butter and granulated sugar until light and fluffy.
3. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
4. In another bowl, whisk together the flour, malted milk powder, baking powder, and salt.
5. Gradually add the dry ingredients to the wet mixture, alternating with the buttermilk. Mix until just combined.
6. Fold in the shredded coconut gently.
7. Divide the batter evenly among the prepared pans and bake for 25 minutes or until a toothpick inserted in the center comes out clean.
8. Let the cakes cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.
9. For the frosting, whip the heavy cream with powdered sugar and vanilla extract until soft peaks form.
10. Once the cakes are cool, layer them with frosting in between and on top. Sprinkle toasted coconut on the sides for decoration.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/a-beautiful-spring-cake-speckled-malted-coconut-layered-with-fluffy-frosting/>